

The Grille

at Las Sendas

APPETIZERS

Beer Battered Onion Rings • \$14

Crispy Golden Onion Rings, Served with BBQ Sauce & Buttermilk Ranch

1½ Pounds of Fries • \$12 / ½ Order • \$9

Las Sendas French Fries, Fried to Perfection.

CHOOSE ONE FLAVOR: Classic • Salt & Pepper • Truffle • Cajun • Ranch • Garlic Butter • Dill Pickle

EXTRA TOPPINGS: Onion \$1 • Jalapenos \$1 • Ranch \$1 • Blue Cheese \$1 • Bacon \$2 • Sour Cream \$2 • Salsa \$2 • Mixed Cheese \$2 • Pico De Gallo \$2 • Avocado \$3 • Queso Dip \$5

1½ Pounds of Tater Tots • \$13 / ½ Order • \$9

Fried to Perfection, Crispy Golden Tots.

CHOOSE ONE FLAVOR: Classic • Salt & Pepper • Truffle • Cajun • Ranch • Garlic Butter • Dill Pickle

EXTRA TOPPINGS: Onion \$1 • Jalapenos \$1 • Ranch \$1 • Blue Cheese \$1 • Bacon \$2 • Sour Cream \$2 • Salsa \$2 • Mixed Cheese \$2 • Pico De Gallo \$2 • Avocado \$3 • Queso Dip \$5

1 Pound of Fried Pickle Chips • \$16

Panko Crusted Pickle Chips Served with Our House Spicy Aioli

Roasted Brussels Sprouts • \$16

Our House Signature Miso Glaze, Pickled Radish, Toasted Peanuts & Crispy Rice Noodles

All New Steak Bites • \$17

Deep Fried Hand Breaded Steak Bites Tossed In Our House Blend Dry Rub, Served With Buttermilk Ranch

Sesame Chicken Lettuce Wraps • \$18

Pan Seared Chicken, Asian Marinade Romaine, Crispy Rice Noodles, Toasted Peanuts, Sesame Seeds, Siracha

Bavarian Soft Pretzel • \$14

Baked Jumbo Salted Pretzel, Served with Our House Beer Mustard & Boursin Cheese Sauce

“Doc’s” Nachos • \$18

Layers of Our House Corn Tortilla Chips Topped with Melted House Blend & Boursin Cheese Sauce, Cowboy Pico De Gallo, Pickled Jalapenos, House Crema & Guacamole

ADD: Chorizo \$6 • Chicken \$7 • Prime Rib \$8

SHAREABLES

Seasonal Vegetable Platter • \$16

Celery, Carrots, Cucumber, Bell Peppers, Heirloom Tomatoes
CHOICE OF BUTTERMILK RANCH OR BLUE CHEESE DRESSING.

Roasted Red Bell Pepper Hummus Dip • \$16

House Made Red Bell Pepper Hummus

3 Cheese Artichoke & Spinach Dip • \$16

Pepperjack Spinach Dip, Red Bell Peppers, Pickle Jalapenos

Southern Pimento Dip • \$16

Sweet & Savory Roasted Cheddar Cheese & Pimento Dip

CHOICE OF BREAD POINTS, GRILLED PITA OR TORTILLA

CHIPS WITH YOUR DIP.

LAS SENDAS WINGS



The best wings in town! Always popular and now you can select how many to order!

6 pc \$14 • 12 pc \$24 • 18 pc \$35 • 24 pc \$46

PICK YOUR FLAVOR: Buffalo, Jakes, Teriyaki, Parmesan Garlic, Lemon Pepper, BBQ, Honey BBQ, Honey Garlic, Cajun, Salt & Pepper, Chipotle Honey, Honey Peanut, Korean, Dill Pickle

SERVED WITH BUTTERMILK RANCH, CARROTS & CELERY STICKS

FLATBREADS

Black Fig and Prosciutto • \$22

Black Fig Jam, Sliced Prosciutto, Evoo, Provolone Cheese, Mezquite Honey

Hawaiian • \$22

House Made Marinara, Fresh Mozzarella, Smoked Ham, Fresh Pineapple

Butchers Block • \$22

House Made Marinara, Fresh Mozzarella, Truffle Salami, Prosciutto, Pepperoni, Arugula

The Grille

at Las Sendas

HANDHELDS

SLIDERS

Turkey • \$22

Smoked Seared Turkey, Caramelized Onions, Creamy Horseradish, Provolone Cheese, Au jus on a Pretzel Bun

Smoked Prime Rib • \$22

Smoked Prime Rib, Grilled Onions, Cheddar Cheese, Creamy Horseradish, Au jus on a Pretzel Bun

Seafood • \$23

Breaded Shrimp Patty, Tomato, Poblano Peppers, Chipotle Aioli, Leaf Lettuce, Freshly Sliced Avocado, Pepperjack Cheese & Pickled Onions on a Hawaiian Roll

SIGNATURE BURGERS

*SERVED WITH SIDE OF FRIES, TATER TOTS,
ONION RINGS, SOUP OR SALAD*

Las Sendas Burger* • \$22

8oz Angus Patty, Lettuce, Tomato, Onion, Thousand Island Dressing, Pickle Spear, Aged Cheddar Cheese & Bacon on a Brioche Bun

PB&J* • \$22

8oz Angus Patty, Raspberry-Chipotle Jam, Peanut Butter & Bacon on a Brioche Bun

Smokehouse BBQ* • \$22

8oz Angus Patty, Leaf Lettuce, Tomato, Pickled Onions, Aged Cheddar Cheese & Spicy BBQ, Crowned with Two Golden Crispy Onion Rings on a Brioche Bun

Southwest Burger* • \$22

8 oz Blackened Angus Patty, Leaf Lettuce, Tomato, Pickled Jalapenos, Pepperjack Cheese, Chipotle Aioli & Guacamole on a Jalapeno Focaccia Bun

UPGRADE: Beyond Patty \$2 • Gluten Free Bun \$1

SANDWICHES

*SERVED WITH SIDE OF FRIES, TATER TOTS,
ONION RINGS, SOUP OR SALAD*

Traditional Clubhouse triple decker • \$22

Smoked Seared Turkey, Chipotle Aioli, Avocado Spread, Tomatoes, Leaf Lettuce & Bacon on Toasted Sourdough Bread

BLTA • \$17

Crispy Bacon, Leaf Lettuce, Tomato & Avocado on Toasted Whole Wheat Bread. *ADD: Fried Egg \$2*

Grilled Ham & Brie Cheese • \$19

Shaved Smoked Ham, Melted Brie, Arugula & Our House Beer Mustard, Served on a Hoagie Roll

Prime Rib Beef Dip • \$22

Las Sendas Smoked Shaved Prime, Provolone Cheese, Creamy Horseradish, Caramelized Onions & Au jus, Served on a Hoagie Roll

Pimento & Veggie Sandwich • \$18

Leaf Lettuce, Tomato, Onion, Sweet & Savory Roasted Pimento Filling on Toasted Sourdough Bread

Grilled Chicken • \$21

Pepperjack, Bacon, Leaf Lettuce, Tomato, Chipotle Aioli & Buttermilk Ranch on a Brioche Bun

Under The Sea Sandwich • \$23

Breaded Shrimp Patty, Tomato, Pickle, Poblano Pepper, Chipotle Aioli, Leaf Lettuce, Freshly Sliced Avocado & Pepperjack Cheese on a Jalapeno Focaccia Bun

Birria Quesadillas • \$22

Oaxaca Cheese, Corn Tortillas, Braised Beef, Consome, Cilantro, Onions, Limes

SALADS, SOUPS & SIDES

*ADD PROTEIN: Chicken Breast \$7
• Shrimp \$12 • Salmon* \$12 • Steak* \$12*

SALADS

Caesar • \$16

A Baja California Classic, Romaine Hearts, House Made Caesar Dressing, Herb Croutons & Grana Padano Cheese

Southwest • \$19

Heritage Blend, Roasted Corn, Piquillo Pepper, Queso Fresco, Toasted Pepitas, Avocado & Poblano Buttermilk Dressing

The Wedge • \$18

Baby Iceberg Lettuce, Applewood Smoked Bacon, Point Reyes Blue Cheese, Cherry Tomatoes, Avocado, Crispy Tortilla Strips & Blue Cheese Dressing

Arizona Citrus • \$16

Heritage Blend, Grapefruit, Orange, Black Berries, Feta Cheese, Candied Walnuts & Citrus Prickly Pear Vin

Pear Gorgonzola & Pine Nut • \$18

Heritage Blend, Fresh Pears, Blue Cheese, Pine Nuts & Roasted Garlic Vin

SOUP *SERVED WITH FRESH BREAD*

Seafood Chowder • \$12

Las Sendas Signature Seafood Chowder

Weekly • \$10

Chefs Choice Weekly Soup